

FONDATA NEL 1925

GIULIO STRACCALI



Galileo Vino Bianco d'Italia

Since 1925 the Straccali wine estate in Tuscany, founded by its namesake Giulio Straccali, has been in the vanguard of progressive wine producers. An expert enologist, entrepreneur, farmer and wine producer, Giulio Straccali was above all a man of vision.

Grape Varieties

Pinot Grigio, Chardonnay and Sauvignon coming from renowned viticulture areas in Italy.

Production technique

The juice, after a short maceration, is separated from the skins through gentle pressing and then fermented at 20 ° C for about 10 days. The bottling, sterile and at low temperature, takes place after the microfiltration.

Tasting notes

Color: intense, bright pale yellow, with slightly green shades.

Bouquet: elegant, intense, with hints of flowers and fresh fruits like apple and peach.

Taste: the palate shows a medium-light structure, balance, and a pleasant aromatic finish.

Winemaker's recommendations

The structure and elegance of this wine make it suitable on its own or complementing a range of appetizers and light entrees.

Serve at a temperature of 8-9 ° C.

ABV: 12,50% vol